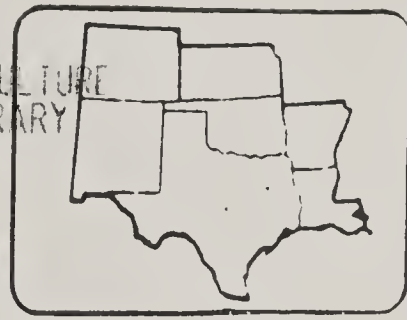


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

9
45A14 'EST REGIONAL INFORMATION OFFICE

FOOD SAFETY AND QUALITY SERVICE

U.S. DEPT. OF AGRICULTURE
NAT'L AGRIC. LIBRARY
RECEIVED

UNITED STATES DEPARTMENT OF AGRICULTURE

1100 Commerce Street • Room 5-C-40 • Dallas, Texas 75242 JUL 17 '79
Telephone (214) 749-3331 WarlickPROCUREMENT SECTION June 29, 1979
CURRENT SERIAL RECORDS

245

USDA Releases Study On Mechanically Deboned Poultry; Seeks Comments .

A new study, "Health and Safety Aspects of the Use of Mechanically Deboned Poultry," which details the latest scientific information and reevaluates this mechanically-processed product, has been released by the U.S. Department of Agriculture (USDA).

USDA is encouraging consumers, the industry, the scientific community and other interested groups to comment on the report and its recommendations, as well as on appropriate labeling of products composed partially or entirely of mechanically deboned poultry (MDP).

MDP results from the mechanical separation of poultry meat from bone. It was first approved by USDA in 1968, following a study by the National Academy of Science which found it safe for use. MDP is presently used in such items as poultry rolls, turkey frankfurters and chicken bologna.

Current poultry inspection regulations restrict mechanically deboned poultry to a 1 percent limit on bone content but do not require specific labeling identification as is now required for mechanically processed red meat products. MDP is listed in a product's ingredient statement by the type of poultry, such as chicken or turkey.

Mechanically processed red meat products were approved for use in July 1978 after they were evaluated by an interagency panel of scientists. The panel's report formed the basis not only for acceptance of the products but also for limitations on their use and labeling requirements.

The same panel, along with other experts, was used to reevaluate MDP. They studied 18 substances in MDP, most of which they found presented no problem. However, they recommended these changes:

✓

FSQS-40

-more-

-2- USDA Releases Study On Mechanically Deboned Poultry; Seeks Comments

--Limit the use of MDP made from mature fowl to 20 percent of the meat or poultry portion of a product and prohibit its use in strained, junior and toddler foods. This recommendation stemmed from concern about flouride content in mature fowl such as spent laying hens. No flouride problem was found in MDP made from young chicken or turkey and no limit on its use is recommended.

--Eliminate use of kidneys from mature chickens in MDP. This would avert a problem of cadmium in MDP which could be a health risk for infants and children.

--Require that labeling show the presence of MDP so that its cholestrol and calcium content, which are higher than for hand-deboned poultry, could be recognized by those on medically restricted diets.

--Restrict total fat content of MDP within the limits of good manufacturing practices.

--Consider minimum protein level or maximum moisture-protein ratios (a means of measuring protein content) for MDP. The studies showed that total protein was lower and moisture-protein ratios were higher in MDP than in hand de-boned poultry.

Regulations to assure that all poultry products are wholesome, unadulterated and truthfully labeled are issued by USDA's Food Safety and Quality Service as required under terms of the Poultry Products Inspection Act.

An announcement on the availability of the study and USDA's request for comments is scheduled to appear in the June 29 Federal Register.

Comments on the report and the labeling questions raised in the Federal Register notice should be sent, within 45 days, to the executive secretariat, Attn: Annie Johnson, room 3807-S, FSQS, USDA, Washington, D.C., 20250.

Copies of the report are available without charge from the USDA Southwest Information Office, Room 5-C40, Dallas, TX 75242.

